

Sauer Braten

Cross Rip - Top Sirloin –Bottom Round (Little Fat)

Vinegar

1 Tsp. Salt

2 Tbsp. Sugar

12 Cloves

2 Medium onions

6 Whole Pepper corns

Water

Butter or suet

6 Ginger snaps

Marinate meat in 50:50 vinegar/water plus spices for 2-3 days. Make sure meat is covered, turn once in a while. Ziplock bag works well. Brown the meat in butter or suet. Then add all marinade plus the ginger snaps. Cover and cook 2-3 hrs. until tender.

Glace

6 Medium potatoes

2 Eggs

¾ Cups flour

Croutons (Buttered and browned bread cubes)

2 Tsp. Salt

Boil potatoes in skins. Mash potatoes then add 2 Tsp. Salt, 2 eggs and ¾ cups flour. Mix well and shape into ball around a crouton. Drop into boiling salted water. When they surface (3 min) remove with wire spoon. Serve hot.

You can cut and fry in butter when cooled if desired.